

26. A process as claimed in claim 23, wherein the second temperature is in the range of 10 to 50°C.

27. A process as claimed in claim 23, wherein the second pressure is in the range of 2×10^4 to 7×10^4 Pa.

28. A process as claimed in claim 23, wherein the setting region is substantially maintained at the second temperature and the second pressure.

29. A process as claimed in claim 23, wherein the foodstuff composition is carried through the setting region by a belt conveyor.

30. A process as claimed in claim 23, wherein a chemical expanding agent is included as an ingredient of the composition.

31. A process as claimed in claim 23, wherein expansion is at least partially effected by application of heat and/or by reduction of pressure.

32. A process as claimed in claim 23, wherein the foodstuff composition is a confectionery composition.

33. A process as claimed claim 23, wherein the foodstuff composition is subjected to a forming procedure, in which the foodstuff composition is formed into pieces of a desired shape.

34. A process as claimed in claim 23, wherein the soft expanded foodstuff composition is formed by extrusion.

35. A process as claimed in claim 34, wherein the extruded soft expanded foodstuff composition is cut into pieces and is formed into balls by tumbling, during which procedure the expanded foodstuff composition is heated to the first temperature prior to being passed into the setting region.

36. A process for producing a set expanded foodstuff, comprising the steps of passing a soft foodstuff composition which may be in at least a partially expanded condition and which contains a vaporisable expanding agent, at a first temperature and a first pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said soft foodstuff composition in the setting region at a second pressure which is lower than said first pressure so as to expand or further expand the foodstuff composition by evaporation of the vaporisable expanding agent.

37. A process as claimed in claim 36, wherein said vaporisable expanding agent is selected from supercritical carbon dioxide or nitrogen, or water.

38. A process as claimed in claim 36, wherein the first temperature is in the range of 70 to 150°C.

39. A process as claimed in claim 36, wherein the first pressure is substantially atmospheric pressure.

40. A process as claimed in claim 36, wherein the second temperature is in the range of 10 to 50°C.

41. A process as claimed in claim 36, wherein the second pressure is in the range of 2×10^4 to 7×10^4 Pa.

42. A process as claimed in claim 36, wherein the setting region is substantially maintained at the second temperature and the second pressure.

43. A process as claimed in claim 36, wherein the foodstuff composition is carried through the setting region by a belt conveyor.

44. A process as claimed in claim 36, wherein a chemical expanding agent is included as an ingredient of the composition.

45. A process as claimed in claim 36, wherein expansion is at least partially effected by application of heat and/or by reduction of pressure.

46. A process as claimed in claim 36, wherein the foodstuff composition is a confectionery composition.

47. A process as claimed claim 36, wherein the foodstuff composition is subjected to a forming procedure, in which the foodstuff composition is formed into pieces of a desired shape.

REMARKS

The claims have been substituted to remove multiple dependent claims and to conform to U.S. Patent Office practice. Please enter this amendment before calculating the filing fees.

Respectfully submitted,



David B. Smith
Reg. No. 27,595

File No. 063511-9043

Michael Best & Friedrich LLP
100 East Wisconsin Avenue
Milwaukee, WI 53202-4108
(414) 271-6560